

# Polish weizen

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **15**
- SRM **4.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt   | 1.6 kg (37.2%) | 81 %  | 5   |
| Grain | Weyermann pszeniczny jasny | 2.5 kg (58.1%) | 80 %  | 6   |
| Grain | Carahell                   | 0.2 kg (4.7%)  | 77 %  | 26  |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Lublin (Lubelski) | 15 g   | 60 min | 4.3 %      |
| Aroma (end of boil) | Tomyski           | 30 g   | 10 min | 3.9 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g   | 10 min | 4.3 %      |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 10 g   | Fermentis  |